

The Brunch & Lunch Menu

Available to 3.15pm

The Moroccan Eggs Zaalouk*

2 softly poached free-range Eggs served over our rich, fragrant & warming stew of Aubergine, Chickpeas, Lentil, Tomato & gentle spices – with a Lemon & Ras el Hanout yogurt dressing, sauteed Kale & our homemade Georgian-style sourdough 13.95

The Greek Pork*

Spiced Roast Pork Belly with beetroot puree, roasted red onion and peppers, rocket & tzatziki – all on our homemade flatbread 14.50

The Meaty Mezze Tray*

Pulled harissa & yogurt lamb, our classic hummus, marinated artichoke, Middle Eastern tahini slaw, Shirazi salad, cucumber, plum tomatoes & a lemon oregano dressing, flatbread, pickles, charred chilli, fresh mint 14.50

The Vegan Mezze Tray*

Beetroot Falafel with Green Tahini dressing & pomegranate seeds, our classic hummus, marinated artichoke, Middle Eastern tahini slaw, Shirazi salad, cucumber, plum tomatoes, & a lemon oregano dressing, flatbread, pickles, charred chilli, fresh mint 13.95

The Cauli-Chew Wrap (Vegan)*

Lemon-battered Cauliflower gently spiced, harissa aioli, carrot, pickled red onion, spinach leaves in a wrap. Comes with your choice of one of our salads (see below) or our soup of the day 10.50

The Chicken Party Sandwich (and you're invited!)*

Spicy & Sweet Marinated Chicken with pickled cucumber, spicy jalapeño aioli, charred corn and spinach – in our homemade Georgian-style sourdough. Comes with your choice of one of our salad (see below) or our soup of the day 10.50

The Seasonal 3-Salad Plate*: All served with homemade Brown Soda & Caraway bread + hummus 13.50

Seasonal Root Vegetable Salad with roasted parsnip, celeriac, baby potato, shredded kale, pickled red onions & our preserved lemon dressing
Shredded Carrot and Fennel salad with toasted sunflower seeds, dill, lovage and an orange dressing
Middle Eastern Slaw with Tahini-Lemon dressing & Dill.

The Soup* served with homemade Brown Soda & Caraway bread + hummus 6.95

Roasted Butternut Squash & Harissa soup with a Lemon yoghurt and Our Nut Dukkah. Add a portion of one of our salads for +3.95

The Frenchie: Peanut Butter & Jelly Edition

Our Brioche – French toasted – served with whipped Peanut Butter, our warm grape compote, roasted grapes and toasted salty peanuts 13.95

Items marked with * can be made gluten-free! We are unable to amend dishes or make substitutions. Allergen information available (ask your Server).

Please note: A discretionary service charge of 10% is added to parties of 5 or more – as has been the case since the day we opened, this goes entirely and exclusively to our team (as do all tips!)

brother
hubbard

ADD your SIDES:

Bravas Potato Almond-Romesco Sauce* +4.75

Colleville Dairy Halloumi & Zhoug* +3.25

Griddled Bacon* + 3.25

Pan-fried Chorizo* +3.25

Our Classic Hummus* +2.95

Extra Poached/Fried Egg* +1.50

Scrambled Eggs (2 eggs)* +3.25

Add a Portion of One of
our Salads or Soup +3.95

ADD a Side of Sauce: our Hot Sauce* /
BH Relish-Ketchup * / Vegan Aioli* +1.75

Extra Toast/ Flatbread +2.50

Gluten-free Bread* +50c

Please Note:
As with most restaurants,
sides are only available with a main item
and are not available separately.

PLEASE NOTE:

Due the current situation, tables are allocated for a specified time and we are only able to seat a maximum of 6 people at a table & at peak times, only those people ordering a main course. We ask for your understanding in this regard & greatly value your support!

The Treats:

Our Famous Scones 3.50

(various) w/ orange blossom butter & our jam

Cinnamon & Walnut Scroll 3.95

Chocolate & Hazelnut Babka 3.95

!!NEW!! Cookie Shot 4.75

Choc chip & Rye cookie shell, filled with salted caramel & toasted hazelnuts

Lemon Brulee Bar 4.25

Brown butter & Poppysseed pastry, lemony goodness

Brownie* 4.40

A classic version, superbly chocolatey and rich - served with berry cream!

Carrot & Walnut Cake 4.40

Gently Spiced, topped with a Cardamom frosting & a candied carrot swirl

Our Seasonal Bakewell

‘Spiced Pear Edition’ (Vegan) 4.40

Rich Almond Bakewell with Spiced Pears & Dark Chocolate

Baci* 3.50

Chocolate & nutty, soft & chewy

Baked Burnt Orange Blossom

Cheesecake* 4.75

Basque-style burnt cheesecake, compote & nut-dukkah

SuperSeed Slice (Vegan)* 3.95

packed with fruit, nuts, oats & seeds

GLUTEN-FREE MARKED WITH *

The Coffees:

We use Farmhand Coffee beans (our sibling business), roasted on Capel St.

Black Coffee 3.10 R/3.30 L

(Americano, Espresso, Macchiato)

Milky 3.30 R/3.50 L

(Organic Milk: Latte, Cappuccino, Flat White) Oatmilk supplement +50c

Mocha 3.80

Espresso, chocolate & steamed milk

Iced Latte 3.95

2 shots espresso over ice, topped up with cold milk

Matcha Latte 4.25

Frothed Oatmilk with matcha for green healthy goodness!

Hot or Iced Chai 4.25

Our homemade spiced chai infusion, with milk & dusted with pink spices

Hot or Iced Chocolate 3.95

The famous one! Rich chocolate ganache & a jug of hot foamed chocolate milk - we give you the set up & then you make it yourself!

The Teas:

Irish Breakfast Tea 3.40

Smooth & bold flavour

Ceylon Earl Grey 3.40

Bergamot & lavender

Vietnamese Green 3.40

Roasted Chestnut, Umami, light body

Jasmine 3.40

Chamomile Blossom 3.40

Light and calming floral note

Peppermint 3.40

Classic & refreshing Mint note

Maghrebi Mint 3.40

Green tea & mint

Organic Rooibos 3.40

Smoky, Caramel & Vanilla

Our Seasonal Warm

Tonic 4.25

Lemon & Ginger Tea, served with fresh Rosemary sprig & our homemade spiced honey & Turmeric

The Cold Drinks:

Fresh Orange Juice 3.95

Orange Fizz 3.75

Fresh OJ & Sparkling Water

Raspberry, Apple &

Rose 3.95

It is what it's called. And utterly pure - made by us with just a little sugar added.

Homemade Cola! 3.95

Our homemade concoction to give you a Cola-style drink - served sparkling, over ice.

The Ginger Bear 3.95

A ginger & lemon drink with a hint of chilli for extra heat, all topped up with sparkling water!

San Pellegrino

Sparkling Minerals 2.95

(Orange, Pomegranate, Lemon, Grapefruit)

Mineral Water 1.75/2.95

Ballygowan - Bottled, Still or Sparkling 330ml / 750ml

Dingle Gin & Tonic 9.50

Dingle Gin & Poacher's Tonic

Sparkles & Wine:

Prosecco

Glass 9.50 / Bottle 39.95

Conti d'Arco Prosecco Spumante'

- fresh & zesty

Mimosa 9.50

Rosita (Raspberry Mimosa) 9.50

The White: Si Organico

Sauvignon/Macabeo, Spain, 2017

Glass: 7.50 / Bottle: 26.95

The Red: Terre de la Castilla

Cabernet Sauvignon, Spain, 2018

Glass: 7.50 / Bottle: 26.95

The Rosé: Les Petit Gascoun

Cabernet Franc, France 2018

Glass: 8.75 / Bottle: 32.95

Draught Beer:

Glass: 4.95 / Pint: 6.95

8 Degrees Bohemian

Pilsner Lager

4%, light & crisp, Czech-style pilsner

8 Degrees Howling Gale

Irish IPA

4.5%, refreshing lighter-style IPA

PorterHouse Stout

4.6%, gently flavoured, roast malt vibes

We're doing our best to operate in a safe manner, looking out for the health of our customers and our team. It's a challenging time and we all need to work together to do what's right. This means that we are relying on our customers to co-operate with us and support our new processes. Please understand, please be patient and please work with us - it's not easy for any of us but we will do our best. If you've any questions or suggestions, please don't hesitate to email us hello@brotherhubbard.ie! Again, thank you, thank you - your support means so much to us.